



Cooking Together with Lily

Super Crispy Homemade French Fries

Ingredients

- 2 lbs. russet potatoes (about three to four big potatoes)
- 2 tablespoons olive oil or other neutral cooking oil
- 1 teaspoon salt
- 1 teaspoon garlic powder (optional)
- Pepper, to taste
- Additional seasonings, suggestions below (optional)



Directions

1. Fill a large mixing bowl with ice cubes and cold water.
2. Wash your potatoes well. Cut each potato in half horizontally (across the short way), stand one potato half up, cut side down, on the cutting board. Cut the potato in half again, vertically this time (the long way), and then cut each half into four or five wedges. Repeat with all the potatoes, make sure an adult is helping while you are using a knife. Place your potato wedges in the bowl of ice water. Let them sit in the ice bath for 30 minutes.
3. While your potatoes are in the ice bath, have an adult help you preheat the oven to 400°F. Line two cookie sheets or roasting pans with parchment paper. If you have nonstick cookie sheets you can skip this step.
4. After your potatoes have been in the ice bath for 30 minutes, dump the water out of the bowl. Place a clean towel or several layers of paper towels on your counter and pour the potato wedges onto it. Use another towel to pat the potatoes dry.
5. Put the dry potatoes back in your bowl. Add the olive oil and mix with a spoon or clean hands. Add the salt, garlic powder, pepper, and any other spices you are using, mix again.
6. Put the potatoes on the prepared cookie sheets, try to line them up so they are not touching, this will help them to get super crispy.
7. Place the cookie sheets in the oven with an adult's help. Bake for 25 minutes, take the cookie sheets out of the oven, and use a pair of tongs to turn the fries over, be careful they are hot! Bake for additional 20-30 minutes, until the fries are deep brown on the outside. The outer layer of the potato will start to puff up and get super crispy when they are finished.
8. Remove from the oven, let cool until they are cool enough to touch and enjoy!

Mix it up!

This recipe works with other types of potatoes as well. Try Yukon golds, red or purple potatoes, sweet potatoes or yams instead. Cooking time may vary depending on the variety you use.

Add Spice!

Customize your fries with your favorite dried herbs and spices. Start with ¼-½ teaspoon of each spice and adjust to taste. You can include the garlic powder or leave it out.

A few of our favorites:

- ¼ teaspoons paprika, ¼ teaspoon chili powder, and ¼ teaspoon onion powder
- 1 teaspoon dried rosemary or thyme, ½ teaspoon chili flakes
- 1 teaspoon lemon salt (leave out regular salt), ½ teaspoon dried dill weed.